

Model EOD6390

TECHNICAL DETAILS

MODEL NO. EOD6390


Wattage: 5.9-6.4kW

Height: 888 mm

Width: 592 mm

Depth: 563 mm
(excluding handles and knobs)

Weight: 55kg

 This appliance complies with: European Council Directive 73/23/EEC.
ECM Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE
READ
CAREFULLY



BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used.



Do not try to *lift* or move the appliance by pulling the door handles. Refer to installation instructions.



The appliance must be installed according to the instructions supplied. All electrical installation work **must** be undertaken by a qualified electrician/competent person.

It is dangerous to alter or modify the specifications of the appliance in any way.



Do not allow young children to play with any part of the packaging.



After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

DURING OPERATION

This appliance is not intended to be operated by means of an external timer or separate remote control system.



Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.



Take **great care** when heating fats and oils, as they will ignite if they become too hot.



This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in the oven or on the hob.



Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.



Take care to follow the recommendations given for tending the food when grilling.



Always use oven gloves to remove and replace food in the oven. Accessible parts around the oven vents will become hot when the oven is in use.



Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.



You must ensure that the grill control is in the 'OFF' position when the timer control has been set for automatic cooking.

Ensure the anti-tilt shelves are put in place correctly. Refer to instructions on page 20 and 23.



Never line any part of the appliance with foil. **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.



Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Stand clear when opening the drop down oven door. **Do not** allow it to fall open – support it using the door handle, until it is fully open.



Never leave the appliance unattended when the oven doors are open.



Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE



Ensure that all control knobs are in the OFF position when not in use.



For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.



Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on.



Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL

Under no circumstances should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction.



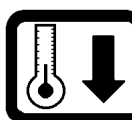
This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of repair and servicing arrangements are supplied on page 48 of this book.



Do not stand on the appliance or on the open oven door.



Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.



Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.



Only clean this appliance in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

**Customer Care Department
Telephone 0870 5 950950**

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6).
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.

THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2).
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required to reduce the aperture size down to 560-565mm. To allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

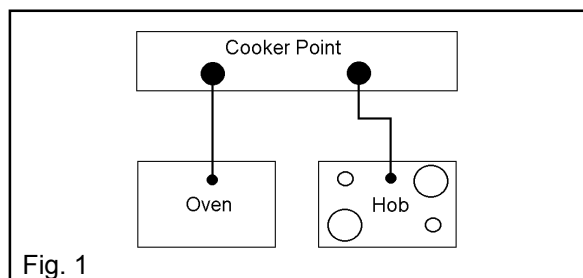
CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

- a) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

- b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.
- c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. See Fig. 1.



NOTE: It is good practice to :

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure that the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2).
- If the cabinet is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance, and any corresponding door / panel.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)

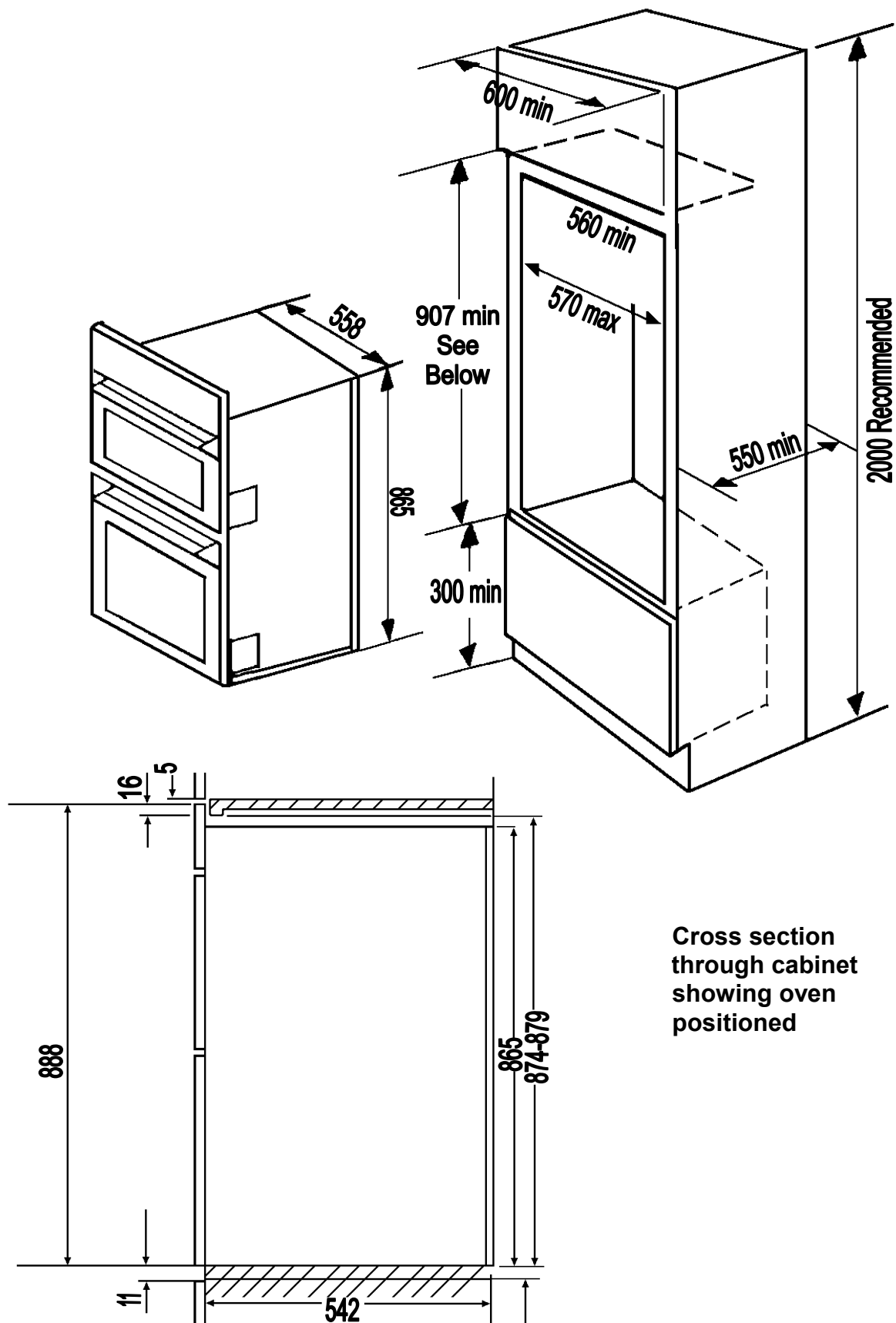


Fig. 2 Built In Installation

HOW TO FINISH UNPACKING

- Place appliance next to the cabinet in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.
- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install your oven:

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive tape
Tape Measure

MAKE THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

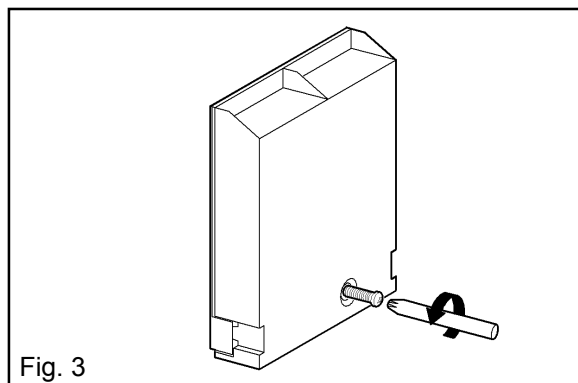
We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

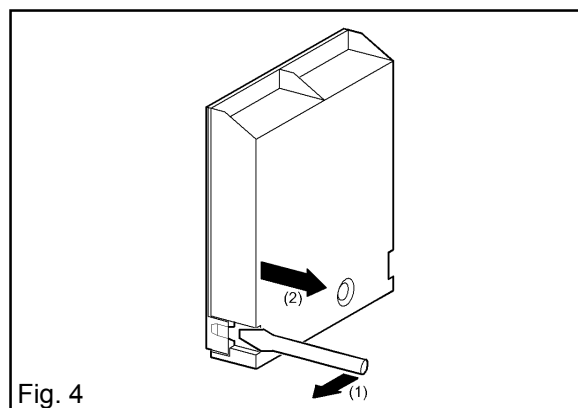
TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

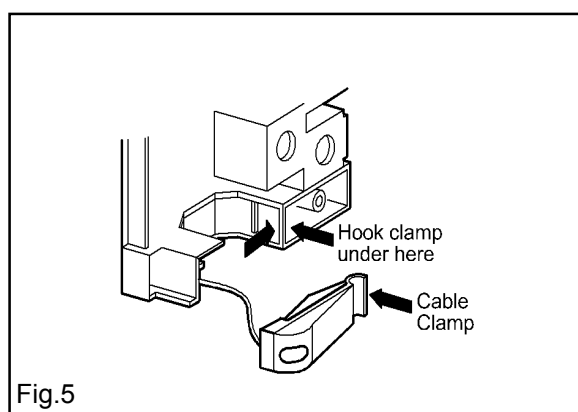
- First remove retaining screw with pozidrive screwdriver. See Fig. 3.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4.



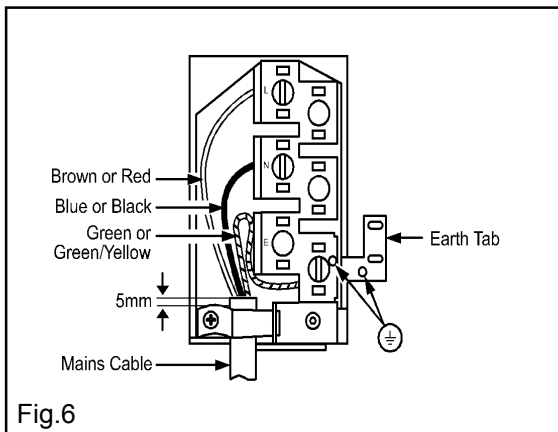
- Lift cover and remove screw from cable clamp. See Fig. 5.



CONNECTING TO MAINS TERMINAL

Warning: This appliance must be earthed.

- Make connection as shown in Fig. 6 by proceeding as follows:-



- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig.6.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

WARNING: THIS APPLIANCE MUST BE EARTHED

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance as the electronic timer will be flashing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565 mm.
 - Position the appliance in front of the cabinet. See Fig. 7.
 - Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
 - To place the appliance into the cabinetry follow the procedure below:
 - N.B. Two people will be required to carry out the lifting procedure.
- a) Each person should squat either side of the appliance.
 - b) Tilt the appliance so that your hands can support the underside of the appliance.
 - c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.
 - d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front.
 - e) The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.
 - f) Ensure the appliance is central in the cabinet and level.
 - g) **Do not** remove spacers fitted behind fixing holes.
 - h) When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig 8). It is advisable to turn each screw alternatively to avoid damaging the trims.
 - i) Switch on the appliance then refer to the operating instructions in the following pages.

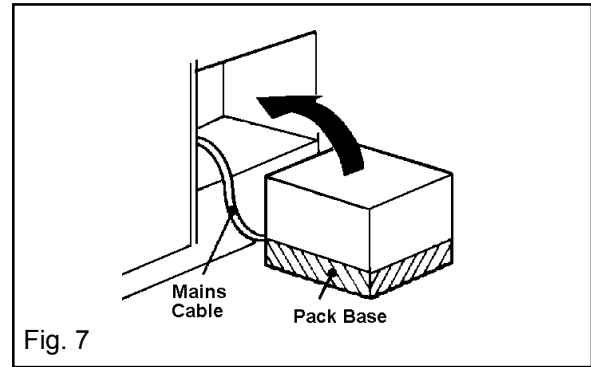


Fig. 7

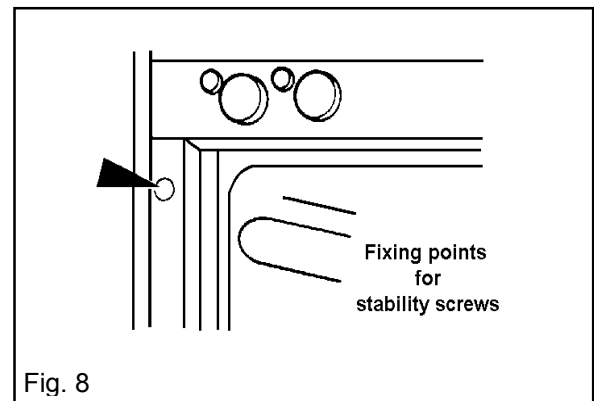
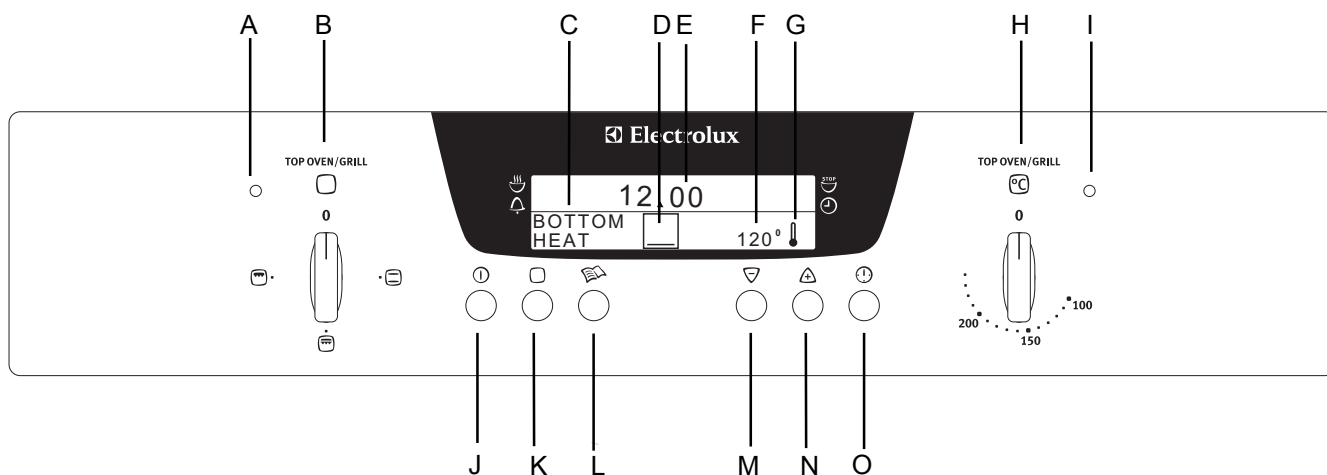


Fig. 8

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

GETTING TO KNOW YOUR APPLIANCE



- A - Top Oven/Grill Function Neon
- B - Top Oven/Grill Function Selector
- C - Cooking Function Indicator
- D - Cooking Function Symbol
- E - Main Oven Electronic Timer
- F - Main Oven Temperature Setting
- G - Main Oven Temperature Symbol
- H - Top Oven/Grill Temperature Selector
- I - Top Oven/Grill Temperature Neon
- J - On/Off Button
- K - Main Oven Function Selector Button
- L - Recipe Selector Button
- M - Decrease Button
- N - Increase Button
- O - Timer Selector Button

INTRODUCTION

RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

GENERAL NOTES ON USING THE OVENS

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 – 10 minutes.

During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The ovens are vented to allow some of the steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

DO NOT use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in 'Hints and Tips' in the appropriate oven section.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill or top oven is switched on and after a short time when the main oven is in use. It may run on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.




Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.


CONTROL PANEL INDICATOR NEONS

These lights indicate whether the grill or ovens are switched ON. In the case of the ovens, the temperature neons also indicate when the set temperature has been reached. The temperature neon will go out when the oven has reached the set temperature. It will turn on and off during cooking to show that the oven temperature is being maintained.


If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

ON/OFF PUSH BUTTON








The oven must be switched on before setting any cooking function or programme. When the on/off button  is pressed, the cavity symbol will show in the Main Oven electronic display.

To switch off the oven, you can press the on/off button  at any time. Any cooking function or programme will stop, the oven light will switch off and the Main Oven electronic display will show the time of day only.

OVEN FUNCTION CONTROL PUSH BUTTONS (MAIN OVEN)









Push button  to allow you to select the cooking function. Each time you push this button a symbol will come on in the Main Oven Electronic display, showing what cooking function has been chosen.

SETTING THE LANGUAGE


1. Switch the appliance on by pressing the on/off button .
2. Press the on/off button  and the timer selector button  simultaneously.
3. Using the  /  buttons, select one of the languages displayed.
4. Press the on/off button  and the timer selector button  simultaneously to save the language selected.

SETTING THE BRIGHTNESS OF THE DISPLAY

The brightness of the oven display can be set so that it is easier to read if the oven has been installed in a high position.

1. Switch the appliance on by pressing the on/off button .
2. Press the on/off button  and the timer selector button  simultaneously.
3. Press the main oven function selector button  once.
4. Set the brightness using the  /  buttons.
5. Press the on/off button  and the timer selector button  simultaneously to save the selected brightness.

RECIPE SELECTOR

Push button  to select the required recipe.
(For further information See Page 37)

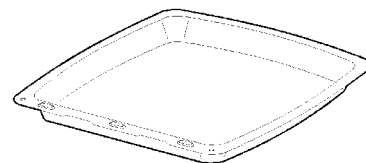
INCREASE AND DECREASE PUSH BUTTONS (MAIN OVEN)

Push buttons  and  allows you to increase or decrease temperature or time settings.

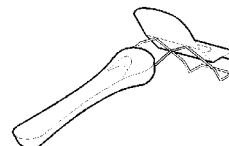
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number.

1 grill pan
(311409401)



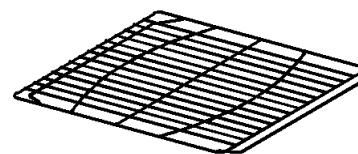
1 grill pan handle
(311468100)



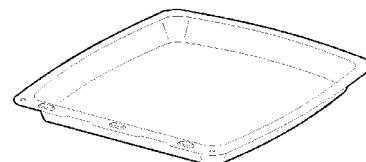
Note:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

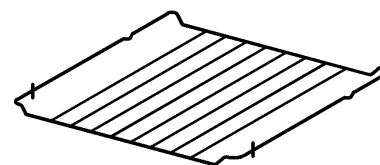
1 grill pan grid
(311419801)



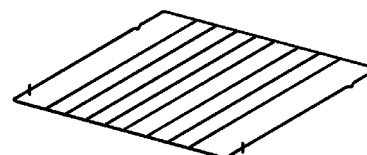
1 meat tin
(311409401)



1 cranked shelf
(for grilling
and top oven
cooking only)



2 straight shelves
(for main oven
cooking)



THE TIMER

KEY

- A COOK TIME**
- B COUNTDOWN**
- C END TIME**
- D TIME OF DAY**
- E DECREASE CONTROL**
- F INCREASE CONTROL**
- G TIMER SELECTOR CONTROL**

NOTE:

The time of day must be set before the main oven will operate manually.

1. HOW TO SET THE TIME OF DAY

The oven has a 24 hour clock.

When the electricity supply is first switched ON, the display will show 12.00 and the 'Time Of Day' indicator neon will flash as Fig. 1.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The 'Time Of Day' indicator neon will flash for 5 seconds and then go out.

NOTE: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 1 hr 39 mins. It is not part of the automatic control.

To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated and the display reads 0.00 as Fig. 3.

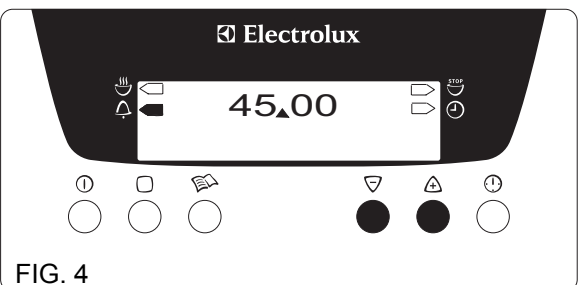
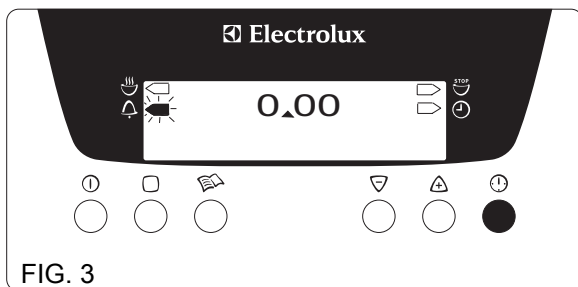
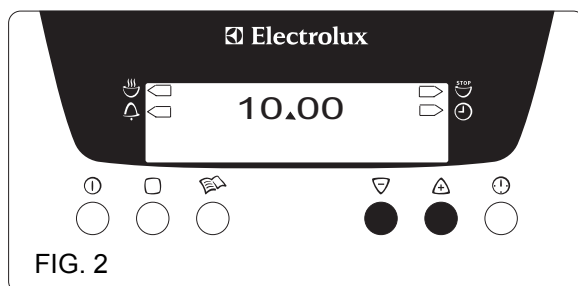
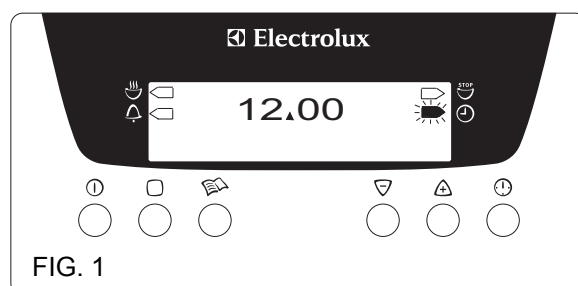
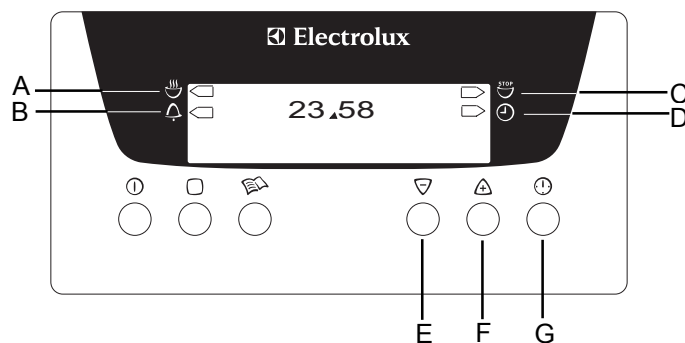
To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.

To show the time of day whilst the 'Countdown' is in operation press the timer selector control twice. The time of day will be displayed for 5 seconds and then return to the 'Countdown'.

During the operation of the 'Countdown', the remaining time period will be shown in the display.

The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.



TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon flashes then depress the decrease control (-) until 0. 00 shows in the display as Fig. 5. The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day.

3. SETTING THE OVEN TIMER CONTROL

The main oven only can be automatically timed.

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

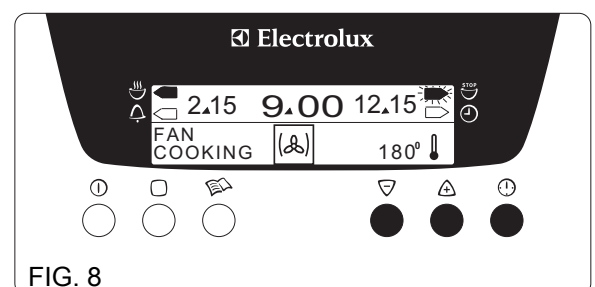
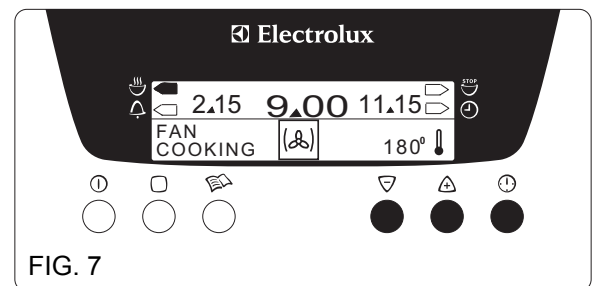
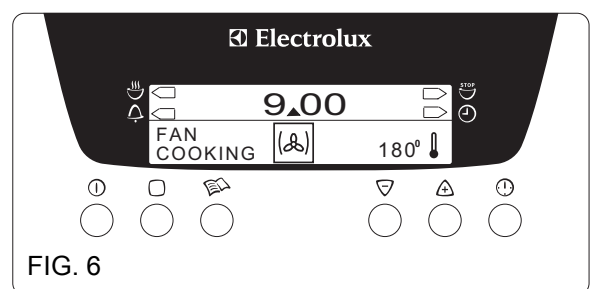
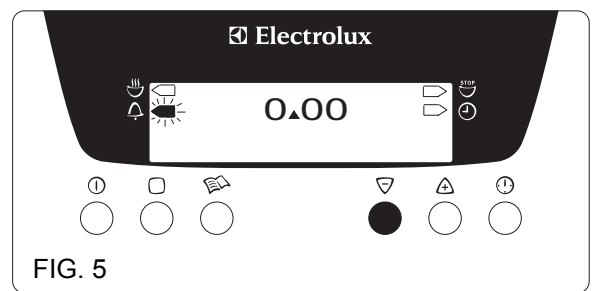
A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.
- ii) Set the main oven control to the required function and temperature.
- iii) Place food in oven.
- iv) To set the length of cooking time. Press the Selector Control button until the 'Cook Time' indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.
The maximum cooking time is 9 hours 59 minutes.
- v) Release the buttons. The 'Cook Time' indicator neon will be illuminated.

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.

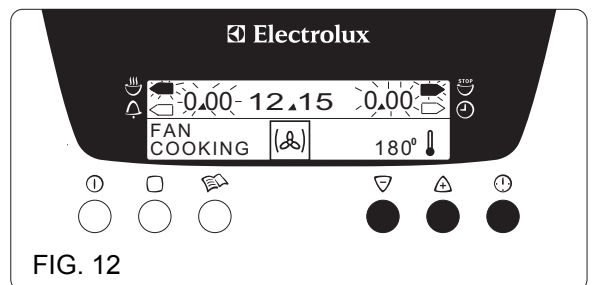
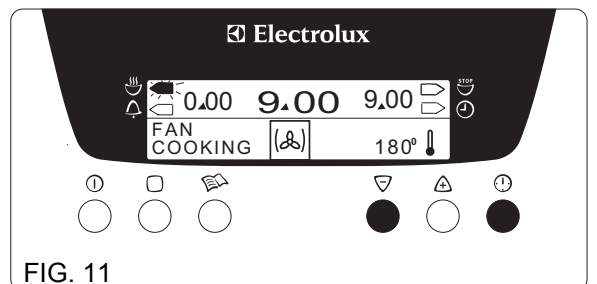
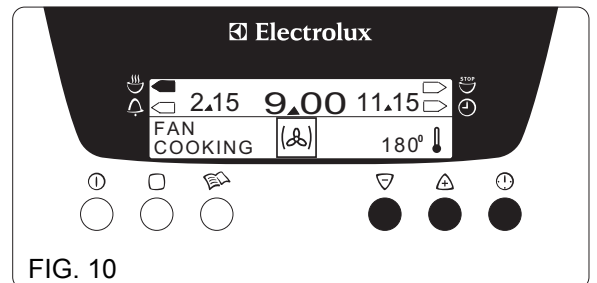
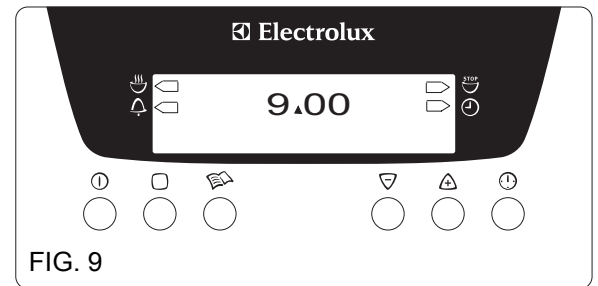
- vi) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon flashes. Press the increase control button (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved.
- vii) Release the buttons. The 'Cook Time' and 'End Time' indicator neons will be illuminated.
The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 a.m., the latest 'End Time' would be 08.59 a.m. the next day.
- viii) The main oven function and temperature selected will remain in the display.

NOTE: When the automatic timed period starts, the main oven temperature symbol will flash until the oven has reached the desired temperature and then stop.



B) TO SET THE TIMER TO SWITCH OFF ONLY

- i) Ensure the electricity supply is switched ON and that the correct time is displayed, e.g. 9.00 a.m. as Fig. 9.
- ii) Set the main oven control to the required function and temperature.
- iii) Place food in oven.
- iv) To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator is illuminated. Press the increase control button (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control button (-) if necessary.
- v) Release the buttons. The 'Cook Time' indicator neon will be illuminated.
- vi) The main oven temperature symbol will flash until the oven has reached the desired temperature and then stop.



4. TO CANCEL AN AUTOMATIC PROGRAMME

- i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon flashes. Press the decrease control button until the display reads 0.00 as Fig. 11.
- ii) Release the buttons. The 'Cook time' indicator will flash and after 5 seconds return to the time of day.
- iii) Turn off oven control.

5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

- i) To stop the sound press any of the three buttons, as Fig. 12.
- ii) The display will return to the time of day. Turn off the oven controls.

6. THINGS TO NOTE

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

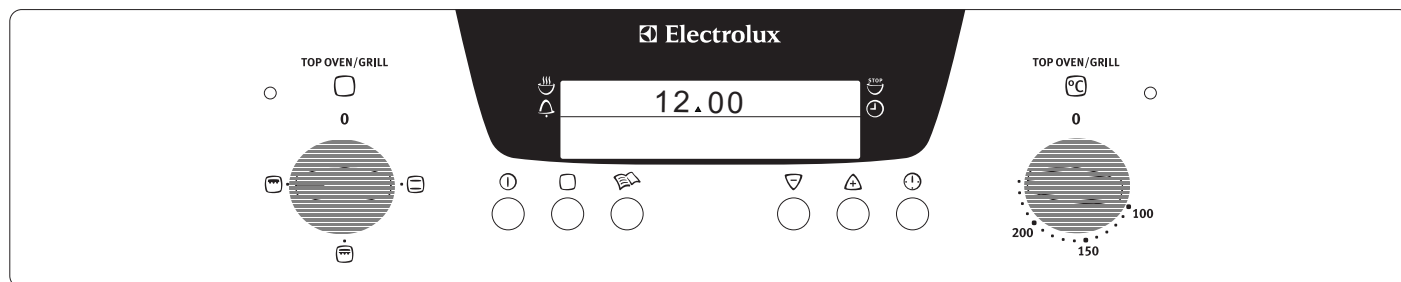
THE TOP OVEN DUAL GRILL



USES OF THE TOP OVEN DUAL GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food.

SELECTING THE TOP OVEN DUAL GRILL



- Select the Top Oven/Grill Function  for full grill.
- Select the Top Oven/Grill Function  for centre section only.
- Turn the Top Oven Temperature control knob to the right as far as it will go. This is the hottest setting.
- To use the grill at lower settings, turn the Top Oven Temperature control knob to 110°C or 150°C.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

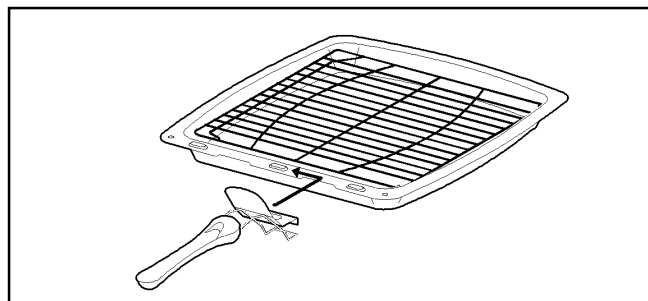
- The top oven light will come on.
- The top oven/grill function neon will glow.
- The cooling fan for the controls will operate in conjunction with the grill.
- The outer grill element may appear to glow slightly brighter than the inner element. This is quite normal.
- **Do not** leave food unattended when grilling.

THE GRILL PAN AND HANDLE

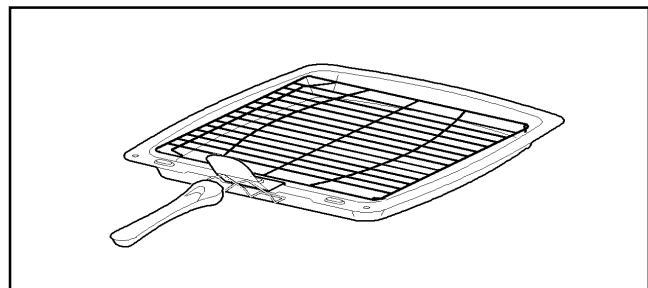
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

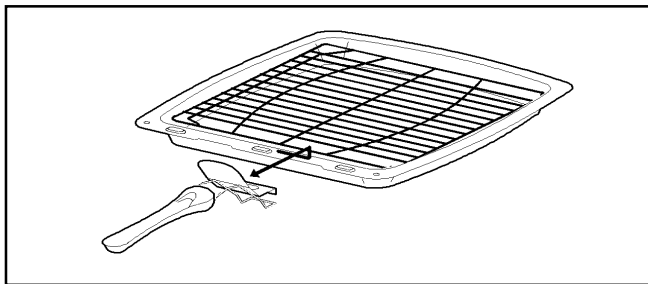
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



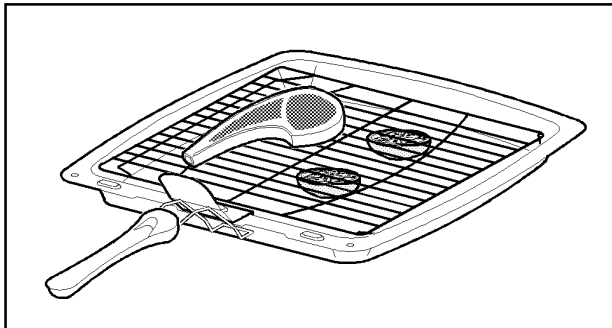
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

- In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the height of the grilling grid and grill pan runner position to allow for different thicknesses of foods.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread use the cranked shelf in position 2 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan.

NOTE:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins)
Bacon Rashers	2crk.	2-3 each side
Beefburgers	2crk.	6-10 each side
Chicken Joints	2crk.	15-20 each side
Chops – Lamb Pork	2crk. 2crk.	7-10 each side 10-15 each side
Fish - Whole Trout/Mackerel	2crk.	8-12 each side
Filletts – Plaice/Cod	2crk.	4-6 each side
Kebabs	2crk.	10-15 each side
Kidneys – Lamb/Pig	2crk.	4-6 each side
Liver Lamb/Pig	2crk.	5-10 each side
Sausages	2crk.	10-15 each side
Steaks – Rare Medium Well Done	2crk. 2crk. 2crk.	3-6 each side 6-8 each side 7-10 each side
Toasted sandwiches	2crk.	1¼-1½ each side

crk. = Cranked Shelf

Shelf positions are counted from the bottom upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

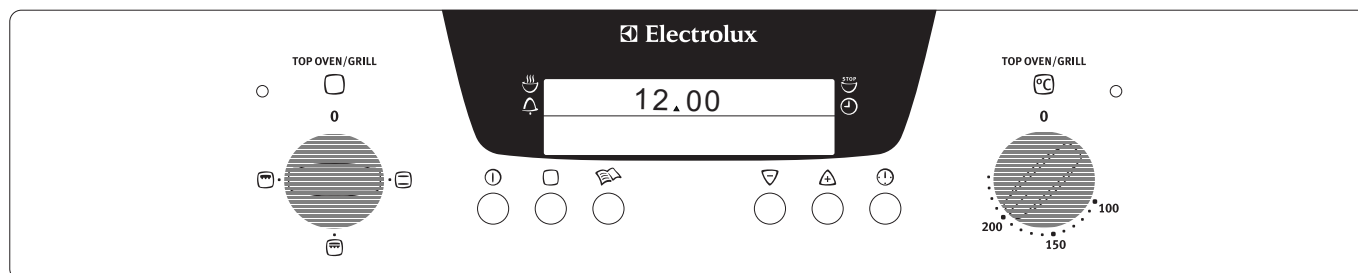
THE TOP OVEN


USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use the lowest setting on the top oven temperature control.

SELECTING THE TOP OVEN



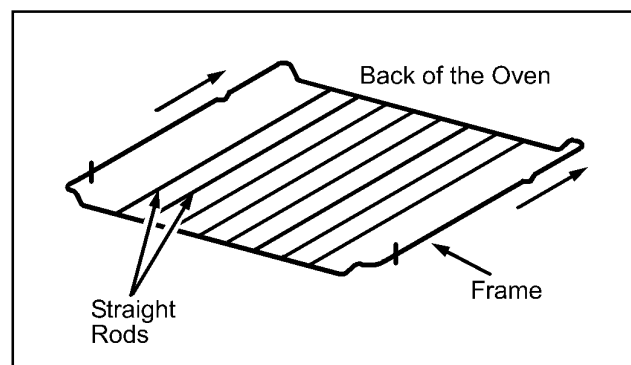
- Turn the Top Oven/Grill Function selector to Top Oven. 
- Turn the Top Oven Temperature control to the required setting.

THINGS TO NOTE

- The top oven light will come on.
- The top oven/grill function neon and top oven/grill temperature neon will glow. The top oven/grill temperature neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The cooling fan will operate after a time. See page 13 for more information on the cooling fan.
- The top oven works independently of the main oven and is not controlled by the Main Oven electronic display.

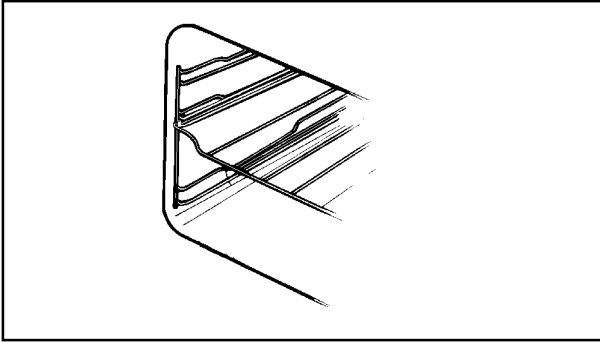
TO FIT THE TOP OVEN SHELF

The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

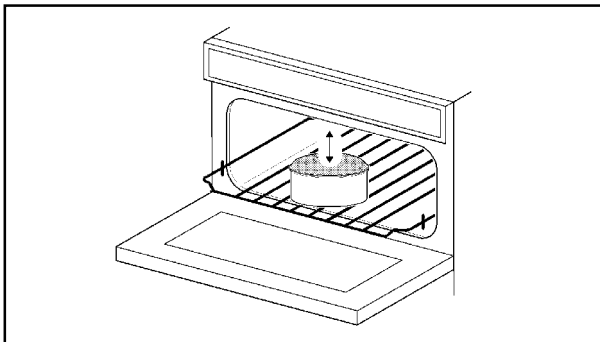


HINTS AND TIPS

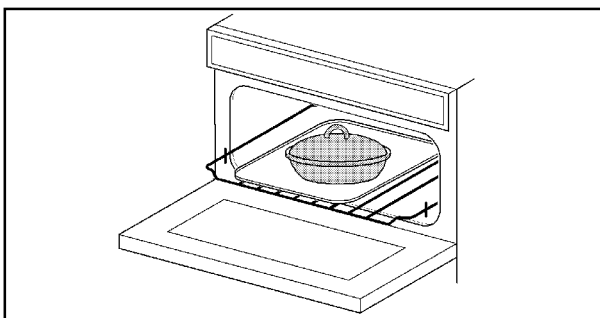
- All cooking should be carried out using shelf positions one and two. Shelf positions are counted from the bottom upwards. Shelf position 3 should be reserved for grilling only.



- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally on the shelf directly below the element.
- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

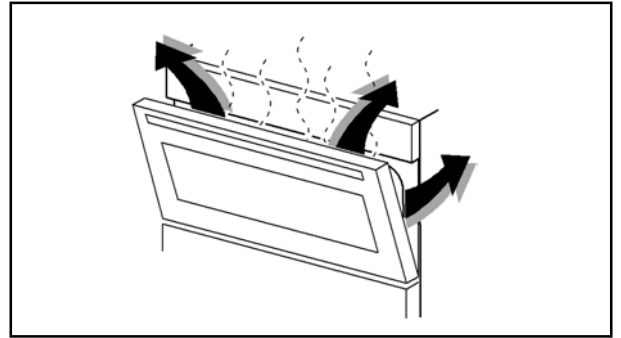


- Stand dishes on suitably sized baking trays on the shelf to prevent spillage onto the oven base and to help reduce cleaning.

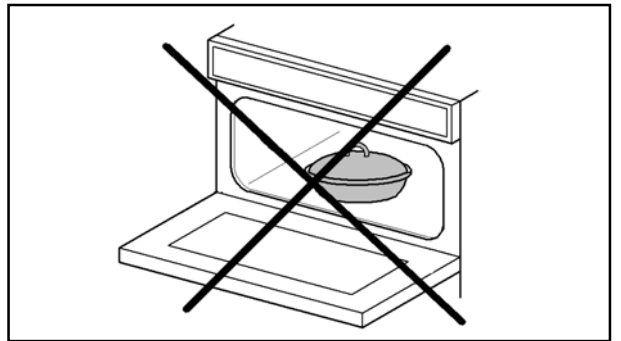


- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- **DO NOT** place dishes or baking trays directly onto the oven base as it becomes very hot and damage may occur.



- **DO NOT** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 22.



TOP OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

FOOD	TOP OVEN		
	SHELF POSITION	COOKING TEMP°C	APPROX COOK TIME (m)
Biscuits	2 crk.	170 - 190	10 - 20
Bread	1 crk.*	200 - 220	25 - 30
Bread rolls/buns	1 crk.	200 - 220	15 - 20
Cakes:			
Small & Queen	2 crk.	180 - 190	18 - 25
Sponges	2 crk.	160 - 170	18 - 20
Victoria Sandwich	2 crk.	160 - 170	18 - 25
Madeira	1 crk.	140 - 150	1¼ - 1½h
Rich Fruit	1 crk.	130 - 140	2¼ - 2½h
Christmas	1 crk.	130 - 140	3 - 4½h
			depends on size
Gingerbread	1 crk.	140 - 150	1¼ - 1½h
Flapjack	1 crk.	170 - 180	25 - 30
Shortbread	1 crk.	140 - 150	45 - 65
Casseroles:			
Beef/Lamb	1 crk.*	140 - 160	2½ - 3h
Chicken	1 crk.*	180 - 190	1¼ - 1½
Convenience Foods	Follow manufacturer's instructions		
Fish	1 crk.	170 - 190	20 - 30
Fish Pie (Potato Topped)	1 crk.*	190 - 200	20 - 25
Fruit Pies, Crumbles	1 crk.	190 - 200	40 - 50
Milk Puddings	1 crk.	140 - 150	1½ - 2h
Pasta Lasagne etc.	1 crk.	170 - 180	40 - 45
Pastry:			
Choux	1 crk.	180 - 190	30 - 35
Eclairs, Profiteroles	1 crk.	170 - 180	20 - 30
Flaky/Puff Pies	1 crk.*	210 - 220	25 - 40
Shortcrust			
Mince Pies	1 crk.	190 - 200	15 - 20
Meat Pies	1 crk.*	190 - 210	25 - 35
Quiche, Tarts, Flans	1 crk.	180 - 200	25 - 45
Roasting Meat, Poultry	1 crk.*	160 - 180	see roasting chart
Scones	2 crk.	220 - 230	8 - 10
Shepherd's Pie	1 crk.*	190 - 200	30 - 40
Soufflés	1 crk.	170 - 180	20 - 30
Vegetables:			
Baked Jacket Potatoes	1 crk.	180 - 190	1 - 1½
Roast Potatoes	1 crk.	180 - 190	1 - 1½
Yorkshire Puddings:			
Large	1 crk.	200 - 210	25 - 40
Individual	1 crk.	200 - 210	15 - 25

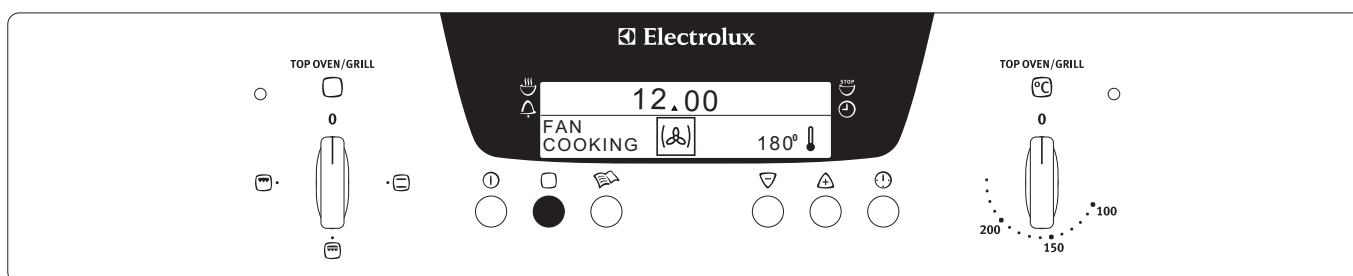
crk. = cranked shelf

*or on a straight shelf on the oven base.


Note: Shelf positions are counted from the bottom of the oven.





Do not use the cranked shelf from the grill in the main oven.



HOW TO SELECT MAIN OVEN COOKING FUNCTIONS & TEMPERATURE




The main oven is provided with 10 different cooking functions. For each of them, a pre-set temperature will be automatically selected.

The oven must be switched on before setting any cooking functions or programme. When the on/off button  is pressed the cavity symbol will shown in the main oven electronic display.

1. Press the main oven function selector button  to select the required oven function. Each time button  is depressed the relevant symbol is displayed. Once you have selected the function you require wait 5 seconds confirming your choice.
2. The temperature will set automatically. If the pre-set temperature is not suitable, press button  or  adjust the temperature in 5 degree steps until the required temperature setting is reached.
3. When the required temperature is reached an audible signal will sound.

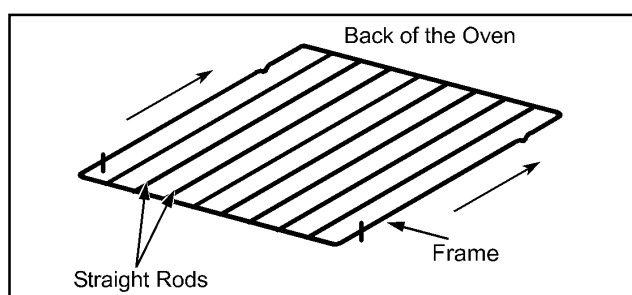
You can also get the current main oven internal temperature by pressing buttons  or  together. The temperature will be displayed for 3 seconds and then it will return to the set temperature.

If the internal temperature is higher than the selected temperature (e.g. when a cooking function has been completed the oven is hot) the internal temperature will not be displayed.

To switch off a function simply press  once. The symbol will go out and the display will return to the time of day.

TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



COOKING FUNCTIONS

Fan Cooking - This setting allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

Top and Bottom - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

Pizza Setting - This setting can be used for foods such as pizzas, quiches or pies, where base browning and crispness are required. The top and lower elements operate in conjunction with the fan oven.

Turbo Grill

This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. **Select a maximum temperature of 220°C.**

Single Grill - Centre section only.

Dual Grill - Full area of the grill.

Top Heat - The heat comes from the top of the oven only, to allow you to finish your dishes.

Bottom Heating Element - The heat comes from the bottom of the oven only, to allow you to finish your dishes.

Keep Warm - This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.

Defrost - Defrosts most foods faster than some conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold.

THE MAIN OVEN FAN COOKING FUNCTION

USES OF THE FAN COOKING FUNCTION.

PREHEATING

The fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals preheat the oven first.

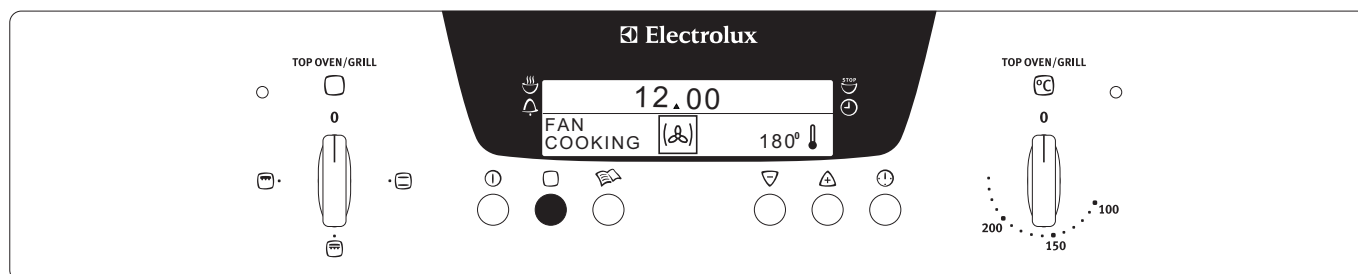
COOKING TEMPERATURES




Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 27. As a guide reduce temperatures by 20°C - 25°C for your own recipes, using a conventional oven.

BATCH BAKING


The Fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN COOKING FUNCTION



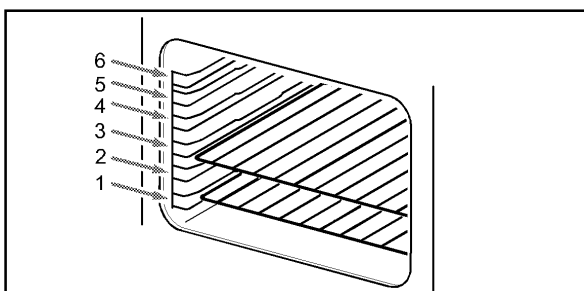
- Press the main oven function selector button  until the 'Fan Cooking' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 180°C.
- If you wish to alter the set temperature, you may do so by pressing  or  until the required temperature setting is reached.

THINGS TO NOTE

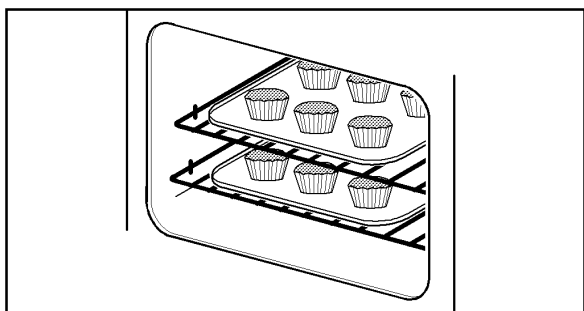
- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The oven fan will operate continually during cooking.
- The cooling fan for the controls operates after a period of time. It may run on after the controls are switched off, until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- The internal main oven light will come on.


HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.

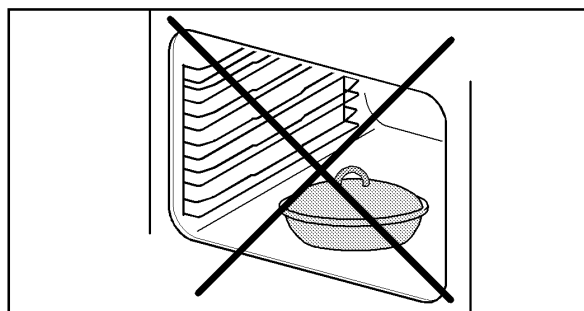


- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.



 **DO NOT** place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- **DO NOT** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



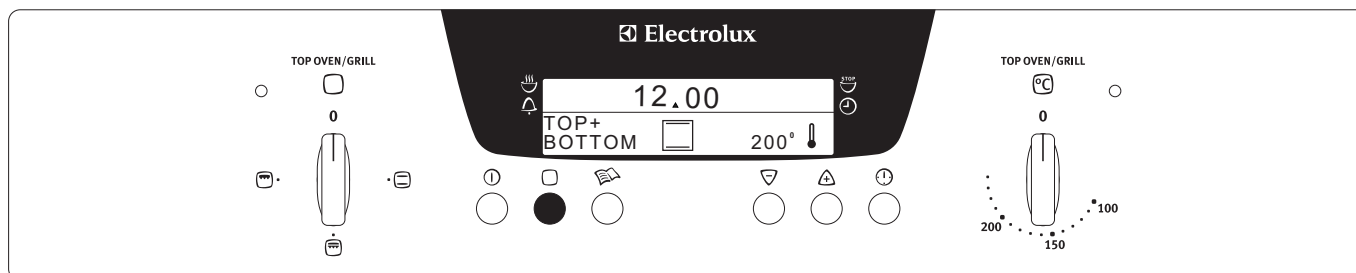
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, on page 27.




TOP AND BOTTOM FUNCTION

USES OF THE TOP AND BOTTOM FUNCTION (CONVENTIONAL OVEN)


This main oven function uses the top and lower elements to give single level cooking. This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan oven in operation.

SELECTING THE TOP AND BOTTOM FUNCTION



- Press the main oven function selector button  until the 'Top + Bottom' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 200°C.
- If you wish to alter the set temperature, you may do so by pressing  or  until the required setting is reached.

THINGS TO NOTE

- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- The internal main oven light will come on.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

Food	FAN OVEN		CONVENTIONAL OVEN	
	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C
Biscuits		180-190	3	180-190
Bread	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used	210-220	3	200-220
Casseroles		130-140	3	150-180
Cakes: Small & Queen		160-170	4	170-180
Sponges		160-170	3	160-180
Madeira		140-150	3	160-170
Rich Fruit		130-140	3	140-160
Christmas		130-140	2	130-140
Fish		170-190	3	170-190
Fruit Pies and Crumbles		190-200	4	190-200
Milk Puddings		130-140	4	130-140
Pastry: Choux	Follow manufacturer's instructions	190-200	3	160-170
Shortcrust		190-200	4	190-200
Flaky		210-220	4	210-220
Puff				
Plate Tarts		180-190	3	190-200
Quiches/Flans		170-180	3	190-200
Scones		210-220	4	220-230
Roasting: Meat and Poultry		160-180	3	180-200

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	TOP/FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

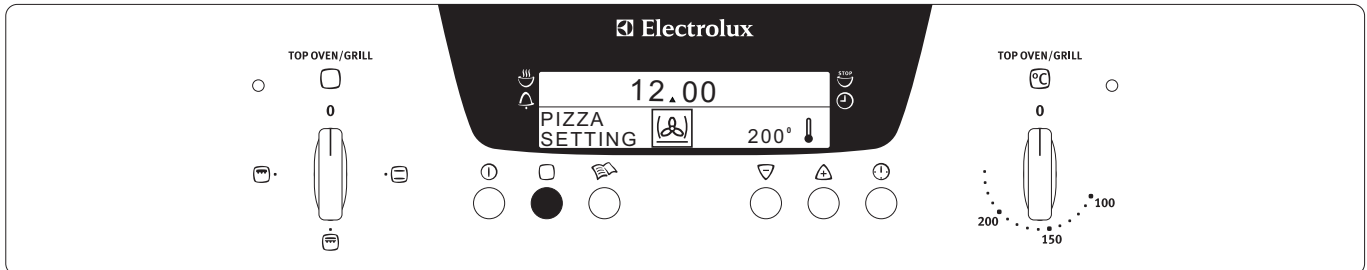
PIZZA FUNCTION




USES OF THE PIZZA FUNCTION

This setting can be used for foods such as pizza where base browning and crispness are required.


The top and lower elements operate in conjunction with the oven fan.

SELECTING THE PIZZA FUNCTION



- Press the main oven function selector button  until the 'Pizza' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed.
- The temperature will automatically set to 200°C.
- If you wish to alter the set temperature you may wish to do so by pressing  or  until the required temperature setting is reached.

THINGS TO NOTE

- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- The internal main oven light will come on.

HINTS AND TIPS

- Single level cooking using shelf positions 4 or 5 gives best results.
- Ensure that food is placed centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperature given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.



Dishes, tins or trays should not be placed directly on the oven floor as it becomes very hot and damage will occur.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

TURBO GRILL

USES OF THE TURBO GRILL

'Turbo grill' fan assisted grilling offers an alternative method of cooking food items normally associated with conventional grilling.

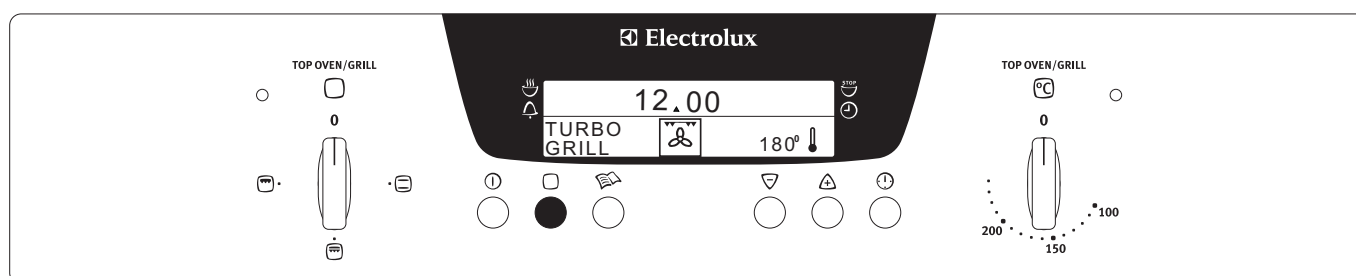
The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Turbo grill fan assisted grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed.




With the exception of toast and rare steaks you can Turbo grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.


Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the Turbo grill function.

SELECTING TURBO GRILL



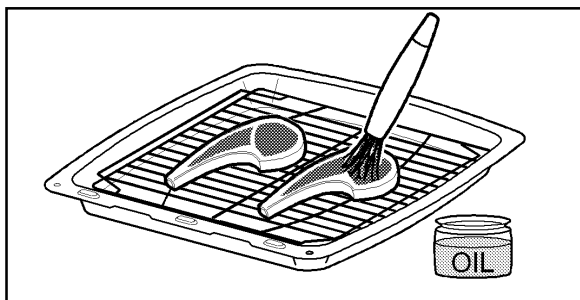
- Press the main oven function selector  until 'Turbo Grill' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 180°C.
- If you wish to alter the set temperature, you may do so by pressing  or  until the required setting is reached.
- A temperature of between 140°C and 220°C is suitable for turbo grilling.

THINGS TO NOTE

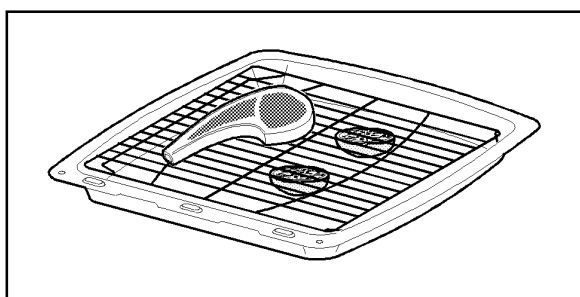
- The main oven temperature symbol  will flash until the grill has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The oven fan and internal oven light will come on.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- Always keep the oven door closed and the grill handle removed when cooking with Turbo grill fan assisted grilling.

HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.
- Turn food over during cooking as necessary.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140°C - 220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If Turbo grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when Turbo grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on this page but these times may vary slightly depending on the thickness and quantity of food being cooked.

TURBO GRILLING CHART

FOOD	SHELF	TEMP (°C)	TIME (mins In total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	4	160	35-45
Chops - Lamb/Pork	4	170	20-25
		170	25-35
Fish - Whole			
Trout/Mackerel	3	170	10-20
Fillets - Plaice/Cod	3	170	10-15
Kebabs	4	170	20-30
Kidneys - Lamb/Pig	4	180	10-15
Liver - Lamb/Pig	4	180	30-30
Sausages	4	190	10-15
Steaks - Medium	4	220	8-10
			each side
Steaks - Well Done	4	220	10-12
			each side
Heating through and Browning, e.g.	3	170	20-30
Au-gratin, Lasagne, Shepherd's Pie.			depends on size

NOTE: Shelf positions are counted from the bottom of the oven.

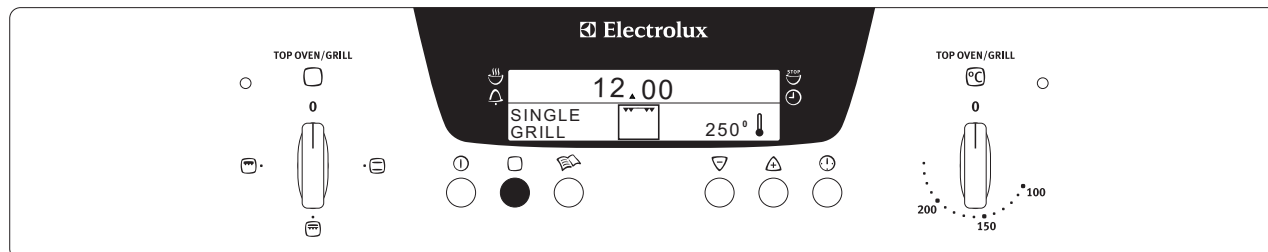
Times quoted above are given as a guide and should be adjusted to suit personal taste.

THE MAIN OVEN – SINGLE GRILL/DUAL GRILL

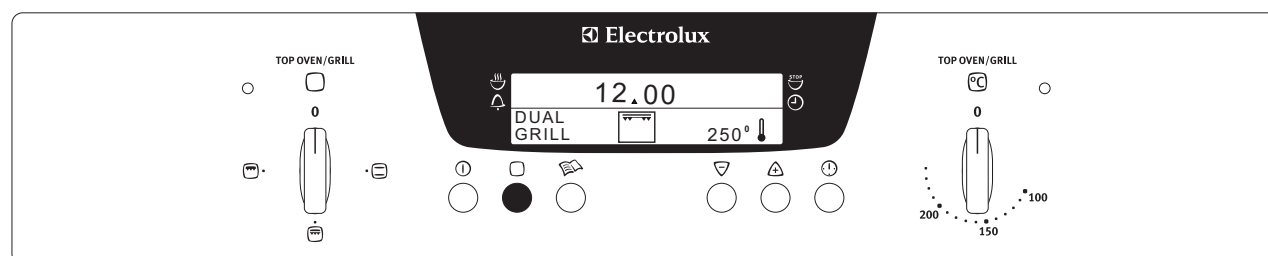
CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.



The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food.

SELECTING THE SINGLE GRILL




SELECTING THE DUAL GRILL



- Press the main oven function selector button until the 'Single Grill' symbol is illuminated. 
Single Grill is centre section only.
- Press the main oven function selector button until 'Dual Grill' symbol is illuminated. 
Dual Grill is full area.
- Wait 5 seconds until your choice is confirmed. The oven will pre-set to a temperature of 250°C

THINGS TO NOTE

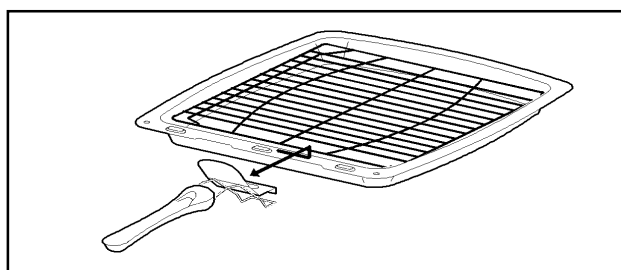
- The main oven temperature symbol  will flash until the grill has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The cooling fan for the controls will operate in conjunction with the grill. It may run on after the controls are switched off, until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- Some smoke from fat splashes may be evident as the grill cleans itself.
- The main oven light will come on.

THE GRILL PAN AND HANDLE

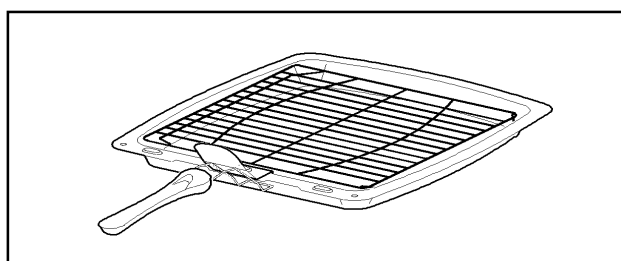
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

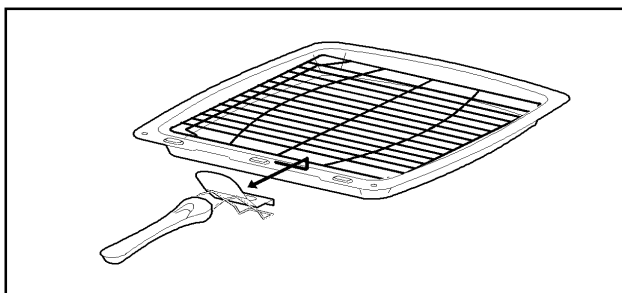
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



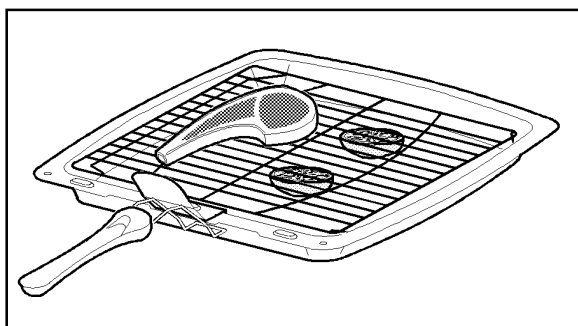
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

- In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the height of the grilling grid and grill pan runner position to allow for different thicknesses of foods.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread we suggest that the top runner position is used with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.

- When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan.

NOTE:

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

GRILLING CHART

FOOD	GRILL TIME (mins in total)
Toast	4-6
Bacon Rashers	10
Beefburgers	10-15
Chicken Joints	30-40
Chops - Lamb Pork	15-20 20-30
Fish – Whole Trout/Mackerel	15-25
Fillets – Plaice/Cod	15
Kebabs	20-30
Kidneys – Lamb/Pig	8-12
Sausages	20-30
Steaks - Rare Medium Well Done	6-12 12-16 14-20
Toasted Sandwiches	3-4

The times quoted above are given as a guide and should be adjusted to suit personal taste.

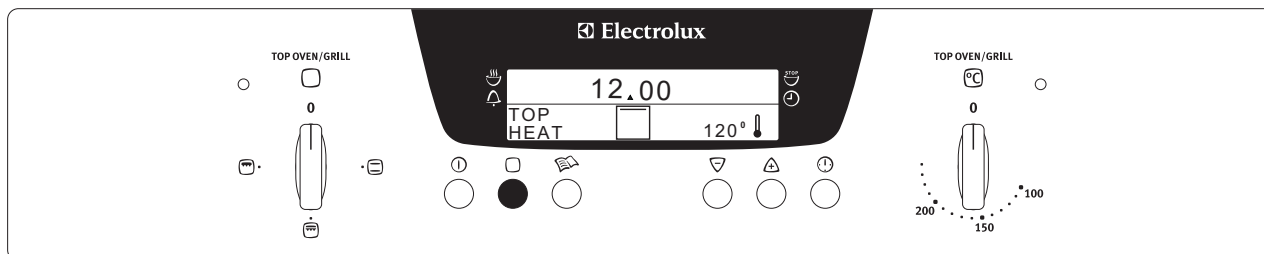
TOP HEAT/BOTTOM HEAT

USES OF THE TOP HEAT FUNCTION

This function can be used to finish off dishes that may require extra Top Heat.

This function is particularly useful for items such as cauliflower cheese or au gratin dishes which may require top browning before serving.

SELECTING TOP HEAT

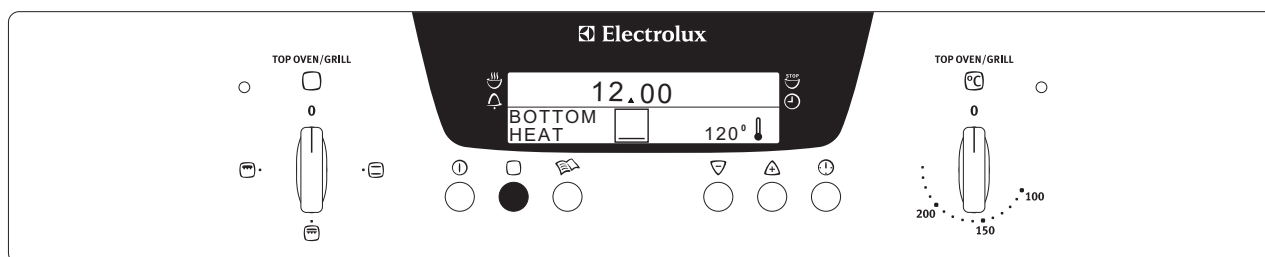


USES OF THE BOTTOM HEAT FUNCTION




This function can be used to finish off dishes that may require extra base heat or where base browning and crispness are required by pizzas or pies.

Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower positions.




SELECTING BOTTOM HEAT



TOP HEAT

- Press the main oven function selector  until the 'Top Heat' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 120°C.
- If you wish to alter the set temperature you may do so by pressing  or  until the required temperature setting is reached.


BOTTOM HEAT

- Press the main oven function selector  until the 'Bottom Heat' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 120°C.
- If you wish to alter the set temperature you may do so by pressing  or  until the required temperature setting is reached.

NOTE:

These functions should not be used for the entire cooking time. They are intended as a support function only.

THINGS TO NOTE

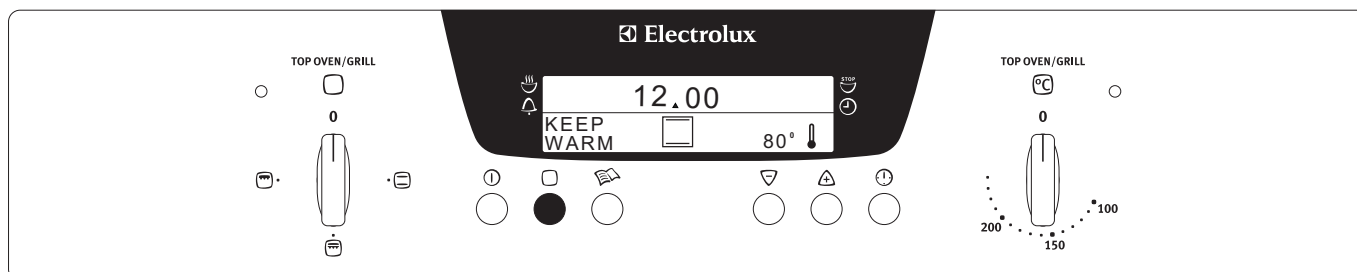
- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 13 for further details on the operation of the cooling fan.
- The main oven light will come on.


KEEP WARM FUNCTION

USES OF THE KEEP WARM FUNCTION


This setting allows you to warm plates or keep warm pre-cooked dishes prior to serving.

SELECTING KEEP WARM FUNCTION



- Press the main oven function selector  until the 'Keep Warm' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 80°C.

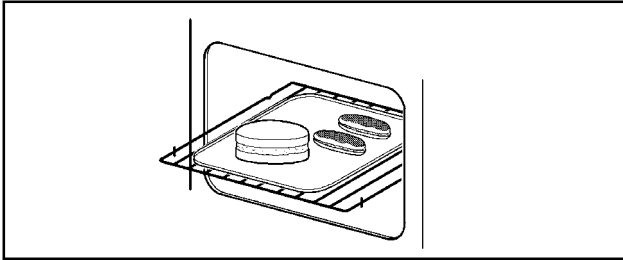
THINGS TO NOTE

- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The main oven light will come on.

DEFROST FEATURE

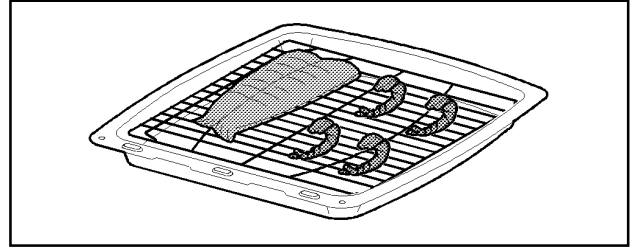
USES OF DEFROST FEATURE

This main oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



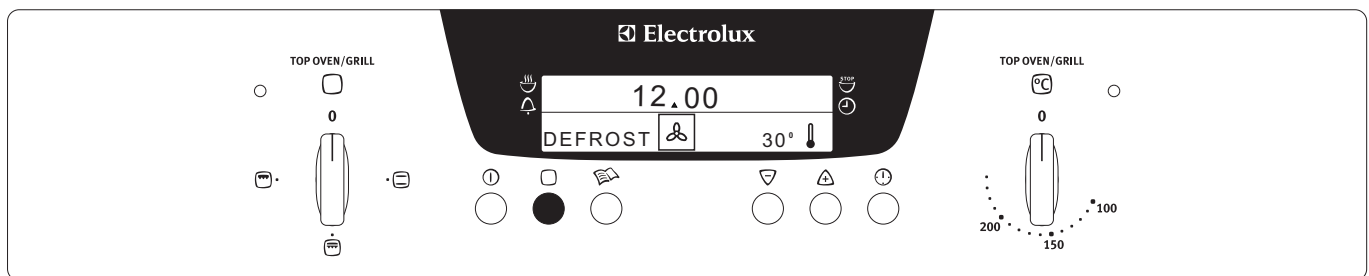
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.


Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



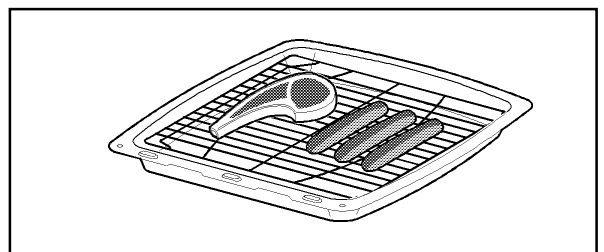
- Press the main oven function selector button  until the 'Defrost' symbol is illuminated.
- Wait 5 seconds until your choice is confirmed. The temperature will automatically set to 30°.

THINGS TO NOTE

- The main oven fan and main oven light will come on.
- An audible signal will sound when selecting 'Defrost'.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

HINTS AND TIPS

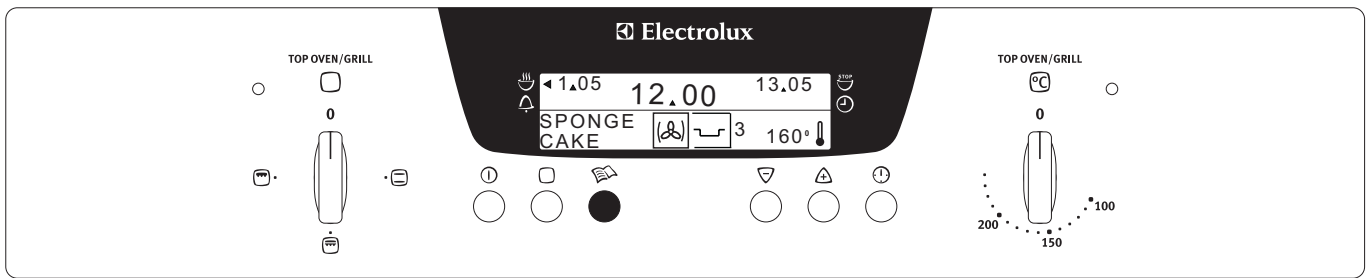
- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.





- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

RECIPE FUNCTION

SELECTING THE RECIPE FUNCTION



- Press the recipe function selector button  until the recipe you require appears in the display window.
- The function indicator shows the symbol for the corresponding oven function and the recommended shelf position.
- The temperature indicator shows the selected temperature.
- The time indicators show the cooking time and end of cooking time.
- Place the food into the oven.
- After 3 seconds the oven comes on. At the end of the cooking time a signal will sound.
- To stop the programme before the end of the cooking time press the recipe button and scroll through the recipes until no recipes appear in the display.
- To switch off the oven, you can press the on/off button  at any time. Any cooking function or programme will stop, the oven light will switch off and the main oven electronic display will show the time of day only.

RECIPES

SPONGE CAKE

WHITE BREAD

FILLET OF FISH

PIZZA

POTATO GRATIN

QUICHE LORRAINE


LASAGNE

CHICKEN

LEG OF LAMB

JOINT OF PORK

THINGS TO NOTE

- The main oven temperature symbol  will flash until the oven has reached the desired temperature and then stop.
- When the required temperature is reached an audible signal will sound.
- The main oven light will come on.

RECIPES

Sponge Cake

175g Block Margarine
175g Castor Sugar
5ml Vanilla Essence
3 Large Eggs beaten
125g Plain Flour
125g Self Raising Flour
30ml Milk

- 1) Cream block margarine and castor sugar together until the mixture is light and fluffy. Add the vanilla essence and eggs a little at a time, beating well after each addition of egg.
- 2) Sift in the flour and fold in slowly. Add milk gradually until a dropping consistency is reached.
- 3) Transfer the mixture into a greased 18cm round cake tin, which is 7 cm deep. Level the surface. Place in the oven and set to Sponge Cake pre-set function, ensuring the correct shelf position has been used.
- 4) Bake until the full pre-set cook time has elapsed.
- 5) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.
- 6) Turn out the cake onto a cooling rack.

Variations

For Lemon Cake add the rind of one lemon very finely chopped towards the end of step 1 and replace the 30ml of milk with 30ml of lemon juice in step 2.

For Sultana Cake add 175gm sultanas with the flour in step 2.

For Apricot Cake add 75gm apricot jam towards the end of step 1 and 75gm of chopped dried apricots with the flour in step 2.

White Bread

(Makes two 1lb Loaves)

750g Strong Bread Flour
25g Margarine
7g Dried Yeast
10ml Salt
400 - 450ml Warm Water not over 37°C

- 1) Rub flour and margarine together until a very fine breadcrumb consistency is formed.
- 2) Add the yeast and salt and stir in well. Slowly add the lukewarm water and bring mixture together.
- 3) Place dough on a floured work surface and knead together until a smooth dough is formed. Cover and leave in a warm area until the dough has doubled in volume.
- 4) Knead thoroughly again, and separate the dough into 2 equal portions.
- 5) Grease two, 1 lb. loaf tins and place the dough in them. Cover and leave in a warm area to rise again.
- 6) Carefully uncover, place in oven and set to White Bread pre-set function, ensuring the correct shelf position has been used.
- 7) Bake until the full pre-set cook time has elapsed.
- 8) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.
- 9) Turn out the bread onto a cooling rack.

Fillet of Fish

600 – 700g Fillet of Fish e.g. Salmon, Trout
1 Lemon
Salt and Black Pepper (to season)
150g Grated Cheddar Cheese
250ml Single Cream
50g Breadcrumbs
10g Chopped Parsley

- 1) Sprinkle the juice of the lemon onto the fish and leave to soak in for a few minutes. Wipe off any excess juice with a kitchen towel. Season the fish on both sides and place in a flameproof dish.
- 2) Mix the cheese, cream, breadcrumbs and chopped parsley together and spread over the top of the fish to form a surface layer.
- 3) Place in oven and set to Fillet of Fish pre-set function, ensuring the correct shelf position has been used.
- 4) Bake until the full pre-set cook time has elapsed.
- 5) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

Pizza

Dough
7g Dried Yeast
300g Plain Flour
2.5ml Salt
185ml Warm Water not over 37°C

Topping
100g Passata or Chopped Tomato
100g Salami
170g Mushrooms sliced
1/2 Onion finely sliced
150g Emmenthal Cheese (grated) or 300g Mozzarella (sliced)
3 – 5g of Oregano/Basil or a mixture of both to suit taste.

- 1) Add the yeast, flour and salt to a bowl and mix well. Slowly add the warm water and bring the mixture together.
- 2) Place dough on a floured work surface and knead until smooth dough is formed, cover and leave in a warm area until the dough has doubled in volume
- 3) Knead thoroughly again and roll/manipulate the dough into a thin layer and lay out over a 30 cm square baking tray.
- 4) Layer the topping on top of the dough in the order shown above.
- 5) Leave to rise again for approximately 20 minutes.
- 6) Place in oven and set to Pizza pre-set function, ensuring the correct shelf position has been used
- 7) Bake until the full pre-set cook time has elapsed.
- 8) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

Potato Gratin

750g Potatoes
5ml Salt and 5ml Black Pepper
2 Cloves of Garlic
25gm Butter
300g Greyere or Emmenthal cheese (grated)
3 Large Eggs
350ml Milk
5ml Dried Thyme

- 1) Peel and cut the potatoes into thin slices, dry them thoroughly and sprinkle with salt and black pepper.
- 2) Rub a flameproof roasting dish (3–4 pints) with a clove of garlic and grease the dish with half of the butter.
- 3) Layout half the potato slices in the dish and sprinkle over half of the grated cheese. Place the remaining potato slices on top of the first layer and place the remaining cheese on top.
- 4) Crush the other clove of garlic and lightly beat together with the eggs, milk and thyme. Pour this sauce over the potatoes.
- 5) Cut the rest of the butter into small knobs and place on top of the potatoes.
- 6) Place in oven and set to Potato Gratin pre-set function, ensuring the correct shelf position has been used.
- 7) Bake until the full pre-set cook time has elapsed.
- 8) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

Quiche Lorraine

200g Plain White Flour
Pinch of Salt
100g Butter diced
3 Large Eggs
15ml Water cold
100g Streaky Bacon
50g Onion finely diced
75g Cheddar Cheese grated
Black Pepper to taste

- 1) To make the pastry, rub the flour, salt and butter together until a breadcrumb consistency is formed. Gradually add one slightly beaten egg and the water, blend until the mixture comes together and forms a ball. Place the pastry onto a floured surface and knead until smooth. Wrap the pastry in cling film and refrigerate for 30 minutes.
- 2) Roll out the pastry on a floured surface and line a round 23cm diameter and 4cm deep quiche / flan tin. Return the pastry and tin to the refrigerator for a further 15 minutes.
- 3) Prick the pastry base with a fork, line the inside of the case with greaseproof paper, and fill with baking beans (raw rice could also be used if no baking beans are available). Place the pastry case in oven and set to Quiche Lorraine pre-set function, ensuring the correct shelf position has been used. Blind bake until 25mins are left on the pre-set cook time.
- 4) Whilst blind baking the pastry case, cut the streaky bacon into small pieces and lightly fry, add the onions towards the end to slightly soften. Cool the bacon and onions and remove any excess fat using kitchen roll. Beat together the eggs and milk.
- 5) Quickly remove the blind baked Quiche base case from the oven with 25 minutes left on the cook time display. Remove the baking beans and the greaseproof paper. Place half the cheese in the quiche base and cover with the cooked bacon and onion.
- 6) Pour the beaten eggs and milk mixture over the eggs and bacon being careful not to overfill the pastry base. Sprinkle the remaining cheese on top of the quiche, return the Quiche to the oven.
- 7) Bake until the remaining cook time has elapsed.
- 8) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

Lasagne

225g (12–15 sheets) of dried “ No need to pre cook”
Lasagne sheets

Bolognese Sauce

1 Onion large, peeled and finely chopped
1 Carrot, peeled and finely chopped
1 Celery Stick, peeled and finely chopped
1 Garlic Clove, peeled and finely chopped
100g of Button Mushrooms chopped
450g Minced Beef
250ml Red Wine
400g Chopped Tomatoes or Passata
15ml Tomato Puree
10ml Dried Oregano
Salt and Black Pepper, to taste
50g Parmesan Cheese, grated
75g Cheddar Cheese, grated

Béchamel Sauce

500ml of Milk
2 Onion slices large
10 Peppercorns
2 Bay Leaves
Pinch Salt and Black Pepper
Pinch Ground Nutmeg
50g Butter
50g Plain Flour

- 1) Add onion, carrot, celery, garlic and mushrooms into saucepan, gently fry for 2-3 minutes. Add the minced beef and stir until browned.
- 2) Add the wine, chopped tomatoes, tomato puree, oregano, and seasoning. Place lid on the pan and simmer for 45- 60 minutes until meat is tender and sauce has reduced down.
- 3) To make the béchamel sauce, pour the milk into a saucepan and add the onions, peppercorns, bay leaves, salt, black pepper and nutmeg. Bring the milk almost to the boil and take off the heat. Place lid on pan and leave the milk to infuse the flavours for 20 minutes then strain into a jug.
- 4) To make the roux, melt the butter in a saucepan, gradually stir in the flour and cook for one minute whilst continuously stirring.
- 5) Take the pan off the heat and very gradually add in the milk stirring constantly. Return to the heat, add the grated cheddar cheese and stir thoroughly until the sauce is smooth and thickened.
- 6) Place one third of the bolognese sauce into the base of a greased 2.3 litre oven proof dish. Cover with a layer of pasta then a layer of béchamel sauce. Repeat until the top surface layer is completely covered in béchamel sauce. Sprinkle the Parmesan cheese over the surface.
- 7) Place in oven and set to Lasagne pre-set function, ensuring the correct shelf position has been used.
- 8) Bake until the full pre-set cook time has elapsed.
- 9) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

Chicken

2 Chickens (1200g each)
15ml Olive Oil
Pinch Salt and Black pepper

- 1) Take out the innards of the bird (if applicable), rise the cavity and dry thoroughly. Make a small incision under each leg and wing to allow any excess liquid/juices to flow into the roasting tin.
- 2) Rub the olive oil, salt and black pepper into the skin of the chickens.
- 3) Place the birds side by side on the oven shelf with a tray / roasting tin placed underneath on the shelf below.
- 4) Place in oven and set to Chicken pre-set function, ensuring the correct shelf position has been used.
- 5) Bake until the full pre-set cook time has elapsed.
- 6) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

NOTE During the cook time, lift up the birds to allow any excess liquid/juices, to flow into the roasting tin through the neck cavity. Always ensure the chicken is piping hot before removing from the oven.

Leg of Lamb

1.5 – 2.0 kg Leg of Lamb
2 Cloves of Garlic
10ml Salt
2 Onions
1 Carrot
1 Stick Celery
25g Butter
150ml Water
5ml Black Pepper
5ml Thyme
2 Bay Leaves
1 large pinch of All Spice
350ml Lamb Stock warmed
1 Pepper
5ml Parsley
15ml Cornflour

- 1) Peel the cloves of garlic and crush into a smooth paste using the 10ml of salt. Rub the mixture all over the lamb.
- 2) Peel the onions, carrot and celery. Chop coarsely.
- 3) Heat the butter on the hob in a large flameproof roasting dish and carefully sear all sides of the lamb. Remove the lamb from the dish. Add the onions, carrot, and celery and cook for a short time until they begin to soften.
- 4) Deglaze the vegetables with 150ml of water. Add the black pepper, thyme, bay leaves, all spice and stir. Return the lamb to the roasting dish.
- 5) Place in oven and set to Leg of Lamb pre-set function, ensuring the correct shelf position has been used.
- 6) Halfway through the cooktime, turn the meat over and pour the warmed stock over it.
- 7) Cook until the full pre-set cook time has elapsed.
- 8) Turn several times during cooking and baste often with the juices. Dice the pepper and add around 10 minutes before the end of the cook time.
- 9) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.
- 10) Once the cook time has elapsed take the meat out of the pan, wrap in aluminium foil, and leave to stand in the oven (switched off) for around 10 minutes. Warm a serving dish.
- 11) Meanwhile heat up the gravy in the roasting tin, and bring to the boil.
- 12) Mix the cornflour with a little hot water, gradually add to the gravy stirring continuously, add the chopped parsley and season to taste.
- 13) Unwrap the lamb, separate the bone, cut the meat into slices and arrange on serving dish. Add the gravy.

Joint of Pork

1kg – 1.5kg joint of Pork
5ml Salt
5ml Black Pepper
2 Onions
2 Carrots
1 Clove of Garlic
500ml Pork Stock warmed
15ml Cornflour

- 1) Sprinkle the meat with salt and black pepper. Peel the onions, carrots and garlic and chop coarsely. Place the meat together with the vegetables in a roasting dish.
- 2) Place in oven and set to the Joint of Pork pre-set function, ensuring the correct shelf position has been used.
- 3) Halfway through the cooking time, turn the meat over and pour the warmed stock over it.
- 4) Cook until the full pre-set cook time has elapsed.
- 5) Turn several times during cooking and baste often with the juices.
- 6) Once the cook time has elapsed take the meat out of the pan, wrap in aluminium foil and leave to stand in the oven (switched off) for around 10 minutes. Warm a serving dish.
- 7) Meanwhile heat up the gravy in the roasting tin and bring to the boil.
- 8) Mix the cornflour with a little hot water, gradually add to the gravy stirring continuously, and season to taste.
- 9) Unwrap the pork, cut the meat into slices and arrange on serving dish. Add the gravy.
- 10) A signal will sound 10 minutes before the end of cooking to remind you that the cooking programme will finish shortly.

SAFETY AND ENERGY SAVING FUNCTIONS

SAFETY CUT-OFF FUNCTION

If no changes are made to the oven settings, the oven will switch off automatically, according to the following table.

If temperature setting is:	The oven will switch off:
250°C or more	after 1 ½ hours
From 120°C up to 250°C	after 5 hours
Less than 120°C	after 12 hours



CHILD SAFETY FUNCTION

To avoid children switching on the main oven when the appliance is switched off, it is possible to lock the oven controls in the main oven only.




The main oven child security lock.

The oven cannot be used from the moment the child security lock has been switched on.

Switching on the child security lock.

- No oven function must be selected.
- Press the recipe button  and the decrease button  simultaneously until 'CHILD SAFETY' appears in the display.
- The child security lock is now in operation.



Switching off the child security lock.

- Press the recipe button  and the decrease button  simultaneously until 'CHILD SAFETY' disappears from the display.
- The child safety lock has now been switched off and the oven is ready for use.
- The Main Oven can still be turned off by pressing the on/off button .




Locking use of the buttons.

To protect all set oven functions from being inadvertently altered.

Switching on the button lock function.

- Switch the appliance on (if it is off) by pressing the main power switch.
- Select oven function.
- Press the recipe button  and the decrease button  simultaneously until 'LOCK' appears in the display.
- The button lock function is now in operation.

Switching off the button lock function.

- Press the recipe button  and the decrease button  simultaneously for approx. 2 seconds.
- The lock on the use of buttons will be automatically lifted when the appliance is switched off.
- The Main Oven can still be turned off by pressing the on/off button .

CARE AND CLEANING

BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

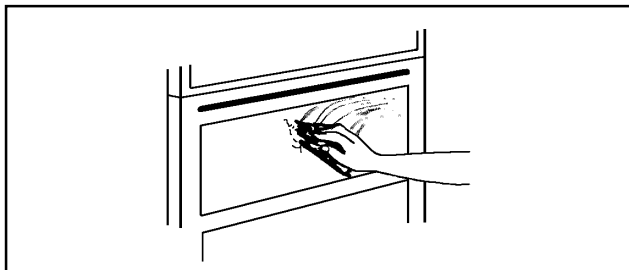
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives must also be avoided to prevent damaging the stainless steel or painted finishes.

CLEANING THE OUTSIDE OF THE APPLIANCE

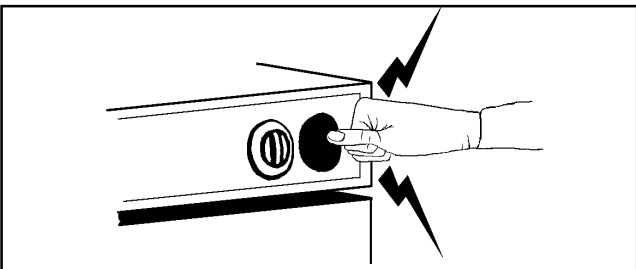
DO NOT use abrasive cleaning materials, e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur.

Regularly wipe over the control panel, oven doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking on stainless steel models finish with a soft cloth. **Any spillage on the stainless steel finish must be wiped off immediately.**

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE APPLIANCE AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.

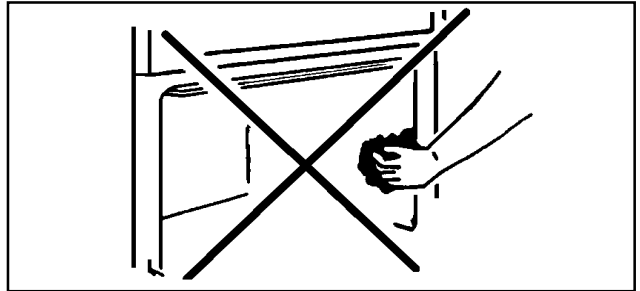


⚠ Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

Aerosol cleaners must not come into contact with the grill element as this may cause damage.

CLEANING INSIDE THE OVENS

The Stayclean surface inside the ovens should not be cleaned manually. See 'Care of Stayclean Surfaces'. The vitreous enamel top oven base and main oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.



Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with the elements or the door seal as this may cause damage.

CARE OF STAYCLEAN SURFACES

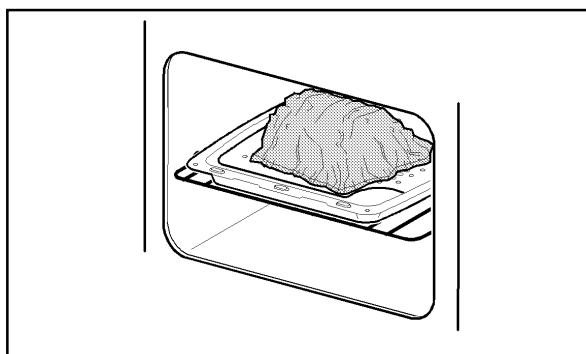
Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

HINTS AND TIPS

- Manual cleaning of the Stayclean surface IS NOT recommended. Damage will occur if abrasives or aerosol sprays of any kind are used.
- Slight discolouration and polishing of the Stayclean surfaces may occur in time. This **DOES NOT** affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean surfaces from working.
- Follow the recommendations below to keep oven soilage to minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



CLEANING THE SHELVES, WIREWORK RUNNERS AND GRILL/OVEN FURNITURE

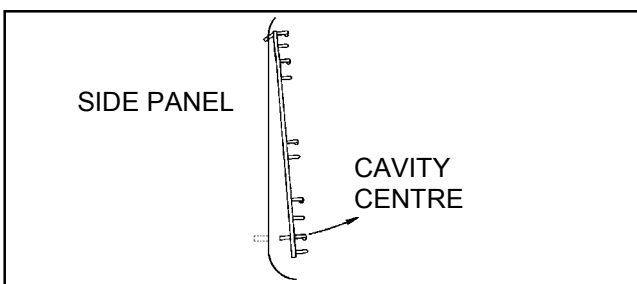
All removable parts, except the grill pan handle, can be washed in the dishwasher.

The grill pan, grill pan grid, meat tin, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

TO REMOVE THE WIREWORK RUNNERS

The wirework runners in the grill and oven cavities can be removed for cleaning.

1. Remove all shelves and furniture from the grill and oven compartments.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove from the cavity.
4. To replace, hook the wirework runner back into the grill/oven sides.



REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1 (Available through Service Force Centres).

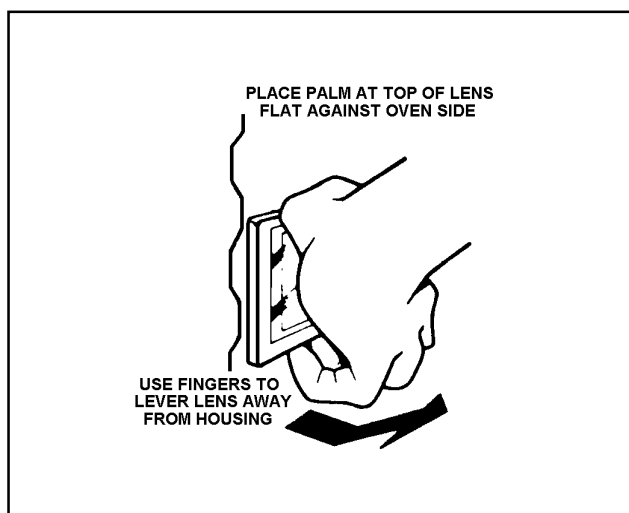
CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.


Open the door and remove the shelves and wirework runners to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anti-clockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.


Replace the shelves and wirework runners. Restore the electricity supply and adjust the time of day and clock as necessary.



 Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.


TO REMOVE THE INNER GLASS

1. Fully open the oven door.
2. Firmly grasp the rear edge of the inner glass panel with both hands.
3. Push the glass panel towards you until it clears the hinge location points at the rear.
4. With one hand, carefully lift the glass panel to disengage it from the location points under the handle. **(With your other hand, hold the outer door to ensure it does not spring shut on removing the inner panel).**
5. Close the oven door.

 If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Centre who will be pleased to advise further.

TO CLEAN THE INNER GLASS DOOR PANELS


Clean the inner door glass panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

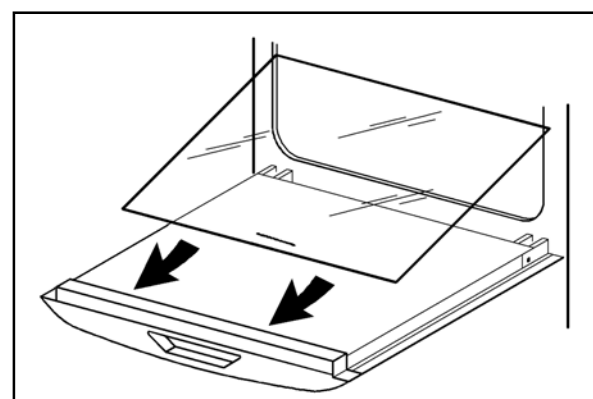
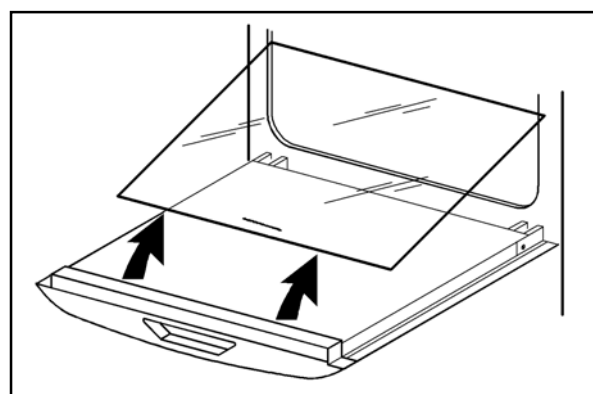
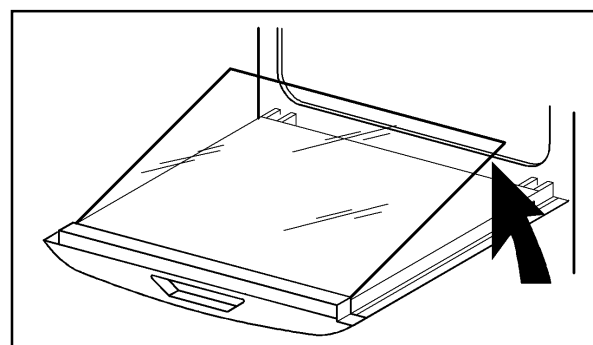
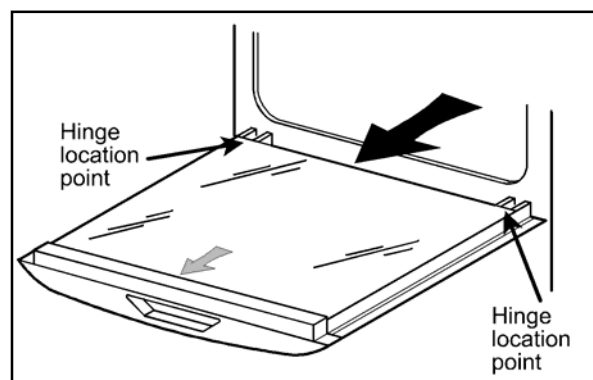
 Do not clean stainless steel outer panels (where fitted) with Hob Brite as damage to the finish will occur. See cleaning instructions for stainless steel models on page 44.

TO REPLACE THE INNER GLASS PANEL

1. Holding the glass panel in your right hand fully open the oven door with your left.
2. Gently ease and push the glass into the location points under the handle before lowering and sliding the glass into position under the hinge location points at the rear.

Ensure the glass is properly located and the text 'This way up' is facing towards you and at the top edge of the door.

 Do Not attempt to use the oven without the glass being in place.



SOMETHING NOT WORKING?

Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The grill, ovens and timer do not work.

- * Check that the appliance has been wired in and is switched on at the wall.
- * Check that the main appliance fuse is working.

If you have checked the above:

- * Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The appliance should now be working normally.

The grill works but the main oven does not:

- * Check that the grill control is in the OFF position.
- * Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The top oven and grill work but the main oven does not.

- * Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The clock and minute minder do not work.

- * Check that the operating instructions for the timer are being closely followed.

The grill does not work or cuts out after being used for a long period of time.

- * Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.
- * If the cooling fan fails the grill will not work correctly. Contact your nearest Service Force Centre.

The indicator neons are not working correctly.

- * Check you have selected only the function you require.

The oven is not cooking evenly.

- * Check that the appliance is correctly installed and is level.
- * Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate.

- * The oven light bulb may need replacing see page 45.
- * If the main oven is set for automatic cooking the light will illuminate when the cooktime begins

The oven fan is noisy.

- * Check that the oven is level.
- * Check that the shelves and bakeware are not vibrating in contact with the oven back panel.

The oven temperature is too high or too low.

- * Check that the recommended temperatures and shelf positions are being used. See pages 22 and 27. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

For Customer Service in Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland

Tel: +353 (0) 1 4090753

Email: service.eid@electrolux.ie

CUSTOMER CARE DEPARTMENT

For general enquires concerning your Electrolux appliance, or for further information on Electrolux products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.electrolux.co.uk

Customer Care Department
Electrolux
55 – 77 High Street
Slough
Berkshire
SL1 1DZ
Tel: 0870 5 950950 (*)

*calls to this number may be recorded for training purposes.

GUARANTEE CONDITIONS

STANDARD GUARANTEE CONDITIONS

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacture which are not marketed by Electrolux.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898
Ireland	Dublin	+353 (0) 1 4090753

NOTES

NOTES

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

ELECTROLUX
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BERKSHIRE,
SL1 1DZ.
TELEPHONE 0870 5 950950
www.electrolux.co.uk

Part Number: 311652401

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.